

DINNER AT LAKEHOUSE

Jon Maslowski, General Manager
Travis Greene, Chef



SNACKS

OYSTER DEVEILED EGGS Chili and poppy-infused, topped with spiced fried oysters and pickled onions. Served with hot sauce and remoulade. 15.

ENGLISH PUB CHIPS Thick-cut chips fried crisp in duck fat. Served with five-onion dip. 13.

STARTERS

SEAFOOD CAKE Pan-seared with red pepper remoulade and lemon aioli. 18.

SHRIMP COCKTAIL Chilled, brined jumbo shrimp, cucumber pico, cocktail sauce, and charred lemon. 18.

CHICKEN WINGS Tossed with maple Sriracha® and served with smoked bleu cheese crème fraîche and carrot salad. 15.

SKILLET BRUSSELS Crisp and pan-fried, pressed chili and maple glaze, green onion, matchstick carrots, and sweetie drop peppers. 13.

LOBSTER AVOCADO TOAST Maine lobster meat, onion, jalapeño, and avocado mousse on toasted, rustic Italian bread. 18.

SOCIAL PLATES

TUNA TOSTADA* Spiced Ahi tuna seared rare and served with duck fat-fried tortilla, black bean and corn salsa, cilantro lime crema, and dressed herbs. 18.

SHORT RIB NACHO* Vietnamese spice-braised chuck, onion, cheddar cheese, pineapple salsa, and Napa cabbage on crisp wonton chips with sweet soy and spiced sour cream. 17.

HUMMUS PLATE Roasted red pepper hummus, fresh garden vegetables, and toasted pita. 13.

SHRIMP & AVOCADO HUMMUS Blended red pepper hummus and avocado, pan-fried blackened shrimp, house cooked chips, carrots, and celery. 14.

STEAMS & GREENS

LOBSTER CORN CHOWDER Maine lobster, corn, sherry, and cream, served with warm cornbread. 13.

ONION GRATINÉE Ultra-caramelized onions, rich beef stock, thyme-rubbed crostini, and Gruyère. 11.

LAKEHOUSE SALAD Mixed greens, shaved Parmesan, candied pecans, cherry tomatoes, and cucumber ribbon. 12.

CAESAR SALAD Romaine lettuce, house-made Caesar dressing, shaved Parmesan, and garlic croutons. Anchovies? 11.

WEDGE SALAD Baby iceberg lettuce, cherry pepper jam, crisp bacon, overnight tomatoes, smoked bleu cheese dressing, Gorgonzola, and crisp shallots. 13.

PORK BELLY & AVOCADO SALAD

Romaine lettuce, house-made honey mustard dressing, heirloom tomatoes, shaved red onion, avocado, and roasted corn with pan-fried pork belly. 16.

ADD TO ANY SALAD

Chicken 7. | Steak Tips* 12. | Shrimp 11.
Salmon* 11. | Common Man-made Veggie Burger 6.

FOOD ALLERGIES

Please inform your server of any food allergies you or anyone in your party may have.
We want to protect your health and make sure you enjoy your meal.

HANDHELDS

Served with fries.

LOBSTER ROLL Traditional Maine lobster salad on a buttered-toasted roll with Bibb lettuce. 29.

PRIME RIB SANDWICH Shaved slow-roasted prime rib with roasted onion, marble bleu cheese, and horseradish aioli on a warm onion roll. 19.

MEREDITH BAY BURGER* Grilled 12 oz. burger topped with smoked Cheddar, tomato, lettuce, onion, and pickle. 19.

MAINS

HALF CHICKEN Roasted half chicken, tomato pistachio jam crust. Served with mashed potatoes and petite vegetables. 29.

SUMMER RISOTTO Parmesan arborio rice, blistered grape tomatoes, snap peas, asparagus, burrata, tomato pistachio jam, and basil. 27.

NEW ENGLAND HADDOCK Fresh haddock baked in a lobster sherry cream sauce with herb-roasted fingerling potatoes and asparagus. 29.

SHORT RIBS* Common Man Ale-braised short ribs, whipped potatoes, and pan-fried chili maple Brussels sprouts. 34.

SALMON* Grilled citrus chili-glazed fillet, charred avocado, and house vegetable fried rice. 30.

SCALLOPS Pan-seared and rosemary skewered with Parmesan arborio rice, wild mushrooms, and oven-roasted tomato aioli. 42.

TUNA* Chili-spiced ahi tuna, red pepper avocado hummus, pan-roasted spring vegetables, and lemon aioli. Finished with sweet soy syrup. 35.

PRIME BUTCHER CUTS

All steaks include your choice of one accompaniment.
Additional accompaniments may be added for 6. each

FILET MIGNON* 8 oz. 49.

RIBEYE* 14 oz. 47.

NEW YORK STRIP* 14 oz. 45.

ACCOMPANIMENTS 6. ea.

Whipped Potatoes | Fingerling Potatoes | Baked Potato
Parmesan Risotto | Parmesan Truffle Fries
Mac 'n Cheese | Asparagus | Broccolini | Green Beans
Glazed Carrots | Wild Mushrooms

ENHANCEMENTS

Déarnaise 2. | Chorizo Butter 2.
Mushroom Demi Glace 3. | Bleu Cheese Crust 3.
Blackened Shrimp 12. | Scampi-Style Shrimp 12.

Each day, our chefs create dishes using the freshest seasonal ingredients. Your server will happily share today's specials.

MEAT TEMPERATURES

RARE – Red, cold center | **MED RARE** – Red, warm center

MED – Pink, warm center with no pink edges;

MEDIUM WELL – Pink, warm center, grey to edges | **WELL** – Grey

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

